



Washington State Department of Agriculture News Release

For immediate release: April 29, 2005 (05-19)
Contact: Linda Condon (360) 902-1836
Kate Sandboe (360) 902-1815

WASHINGTON STATE DEPARTMENT OF AGRICULTURE
P.O. Box 42560, Olympia, Washington 98504-2560
Visit our Web site at: agr.wa.gov

WSDA working with Chehalis dairy on milk and cheese recall

OLYMPIA – The Washington State Department of Agriculture (WSDA) is working with Twin Oaks Dairy, of Chehalis, on a voluntary recall of fluid, whole milk and soft, cheese curds that may be contaminated with illness-causing pathogens, which can cause serious and sometimes fatal infections in young children, frail or elderly people and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, pathogens can cause miscarriages and stillbirths among pregnant women.

There have been no illnesses reported to date.

The recall involves a small amount of a 37-gallon batch of milk processed by Twin Oaks Dairy. The white, fluid, whole milk is sold in half-gallon plastic containers and 16-ounce plastic containers. The chocolate, fluid, whole milk is sold in 16-ounce plastic containers. The soft cheese curds are sold in 6-ounce clear plastic containers.

The milk containers and cheese curd containers have a pull date of “5/9” on the bottom of the containers.

The white milk, chocolate milk and cheese curds were sold at the Olympia Farmers Market & the Olympia Food Co-op (Eastside) in Olympia within the last seven to nine days. All products are labeled Twin Oaks Dairy.

The dairy’s owner is working with WSDA’s Food Safety program to notify consumers and has voluntarily removed all remaining product from the two retail outlets. The owner also is cooperating with WSDA’s investigation to determine the cause of the potentially under-pasteurized milk products.

WSDA conducted routine sampling of the packaged fluid milk on April 26. Analysis found the sample with high levels of phosphatase, which indicates the milk was potentially under-pasteurized. Adequate pasteurization requires milk to be heated to 145 degrees F. for continuous 30 minutes in approved pasteurization equipment that is properly operated to assure that every particle of milk is pasteurized.

Consumers who have purchased Twin Oaks Dairy fluid milk or soft, cheese curd product with a pull date of “5/9” should return it to where it was purchased for a refund.

###